

## Chesapeake Ray BBQ

This recipe was created by students at the Tidewater Community College School of Culinary Arts under the guidance of head chef and teacher Don Averso. The school submitted the dish as an entry to win the Best Environmentally Friendly Dish at the March of Dimes Signature Chef Auction held this past summer.

The ray is lightly smoked and then slow braised in the oven. The cooked fish comes out tender and is shredded just like you would a slow-cooked pork shoulder. Serve the shredded ray with Tangy BBQ Sauce on a piece of cornbread with a side of cole slaw.

1 pound Chesapeake ray

### *Dry Rub*

4 tbsp paprika  
2 tbsp ground black pepper  
1 tbsp kosher salt  
1 tsp garlic powder  
½ tsp chipotle powder  
½ tsp ground cumin  
½ tsp ground coriander  
2-3 tbsp brown sugar

### *Tangy BBQ Sauce*

20 oz chopped canned tomatoes  
1 cup chili sauce  
½ cup molasses  
½ cup brown sugar  
½ cup chipotle oil (or canola oil and 1 tsp chipotle powder)  
1 tbsp dry mustard  
1 tbsp ground cumin  
1 tbsp crushed red pepper flakes  
1 tsp kosher salt  
½ tsp ground black pepper  
¼ cup apple cider vinegar

Preheat oven to 325 degrees. Soak wood chips in water for about 20 minutes. Prepare smoker or grill with wood chips to a temperature of 160-180 degrees.

Combine all ingredients for dry rub in a bowl. Generously coat the ray on both sides and place in covered smoker for approximately 10 minutes. Remove and place ray in shallow roasting pan.

Combine all ingredients for Tangy BBQ Sauce in a medium heavy-bottom sauce pan. Heat over medium heat, stirring occasionally until slightly thickened. Pour some of the sauce over the ray to coat (reserve some to serve on the side), cover pan with foil and place in oven for approximately 20-30 minutes, until meat shreds easily.

Using the tines of two forks pulling away from each other gently shred the fish. Serve on sliced cornbread or corn muffins with cole slaw and BBQ sauce on the side.

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